

SAKIZUKI
APPETIZERS



COLD

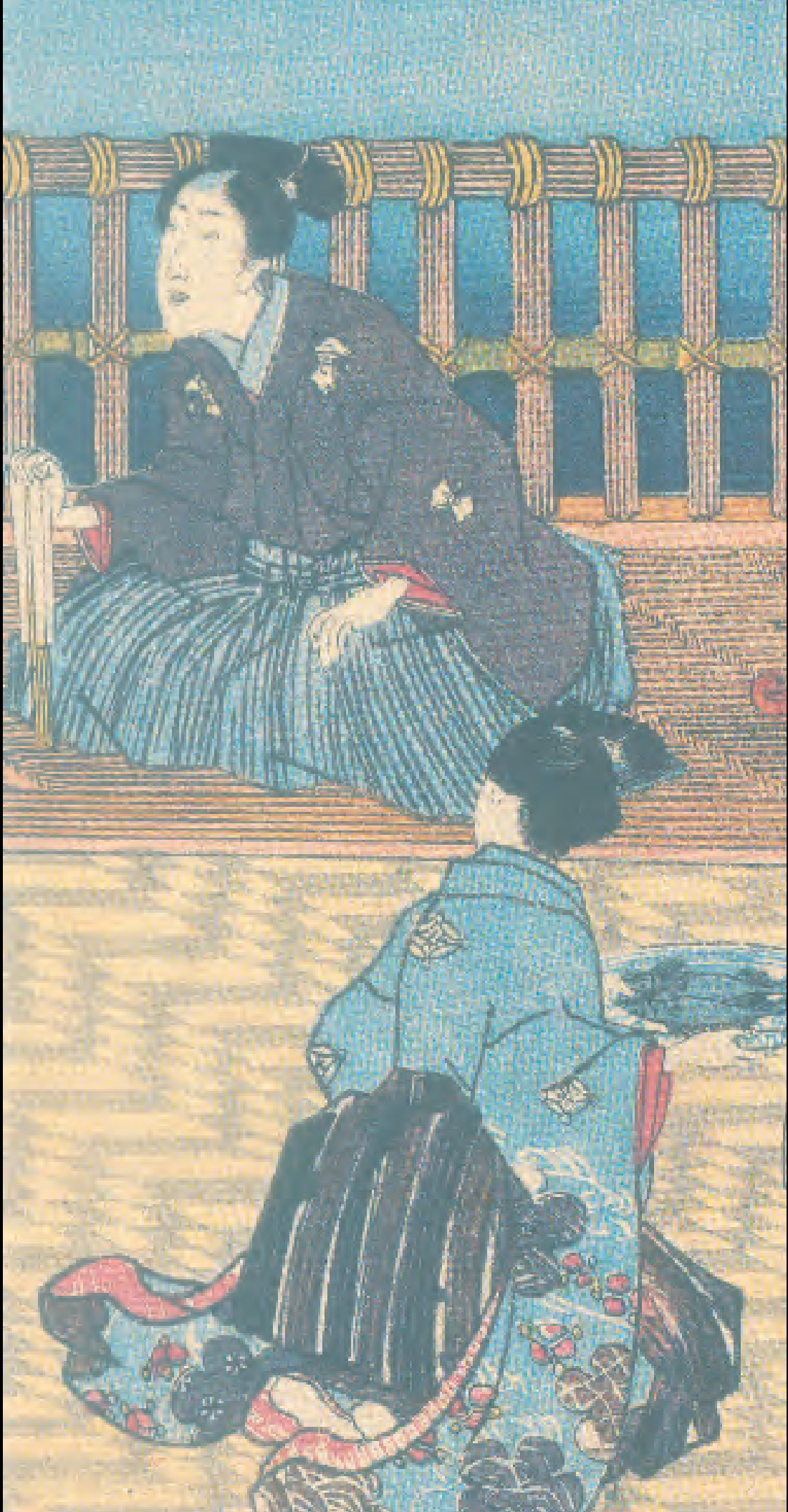
- 1 TUNA TATAKI** 17.00
Thin slices of seared tuna served with radish and ponzu sauce
- 2 SASHIMI APP (10pcs)** 17.00
Tuna, salmon, hamachi, escola, octopus
- 3 SALMON CARPACCIO** 16.00
Razor thin slices of fresh salmon in our special sauce
- 4 HIYASHI WAKAME 10.00
Seaweed salad
- 5 HAMACHI CARPACCIO 18.00
Razor thin slices of Japanes yellow tail in our special sauce

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- 6 TUNA TARTARE** 22.00
Ahi tuna, avocado, radish, pickled ginger, seaweed salad, crispy onion, sesame oil, mango
- 7 HAMACHI TARTARE** 23.00
Japanese yellow tail, avocado, radish, pickled ginger, seaweed salad, crispy onion, sesame oil, mango
- 8 SALMON TARTARE** 21.00
Salmon, avocado, radish, edamame, cherry tomato, fresh basil & mint, seaweed salad, sesame oil, crispy onion

HOT

- 9 MISO SHIRU SOUP 5.00
Flavorful bean paste with tofu and seaweed
- 10 SUMASHIMAMBO SOUP 3.00
Clear chicken broth served with mushrooms and scallions
- 11 AGEDASHI TOFU 12.00
Deep fried soybean curd in special sauce, topped with bonito flakes
- 12 SHRIMP TEMPURA 15.00
Lightly battered fried shrimp and vegetables
- 13 SOFT SHELL CRAB 16.00
Fried molting crab with ponzu sauce
- 14 HARUMAKI 7.00
Japanese spring roll
- 15 GYOZA 10.00
Sauteed dumpling stuffed with pork and vegetables
- 16 EDAMAME 9.00
Japanese green soybeans



Yaki-mono
JAPANESE KITCHEN



芸術の鮨

The Art Of Sushi

SUSHI

Served with miso soup and salad

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|----|---|-------|
| 30 | SUSHI BLUE** | 30.00 |
| | Tuna roll and 9 pieces of sushi Tuna, salmon, hamachi, escola, mackerel, octopus, shrimp and tamago | |

SASIMI

Served with miso soup and salad

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| 31 | SASHIMI BLUE (18 pcs)** | 34.00 |
| | Tuna, salmon, hamachi, white meat fish, escola, mackerel, octopus, crab and steamed rice | |

SUSHI - SASIMI COMBINATIONS

Served with miso soup

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| 32 | FUGU PLATTER** | 56.00 |
| | 5 pieces sushi, 1 tuna roll and 18 pieces sashimi and steamed rice | |
| 33 | FUGU HIRE ZAKE** | 35.00 |
| | 3 pieces sushi, 1 California roll and 12 pieces sashimi | |
| 34 | TAKIFUGU** | 30.00 |
| | 3 pieces sushi, 1 California roll and 8 pieces sashimi | |
| 35 | SAKURA BENTO** | 31.00 |
| | Varieties of traditional Japanese feast with sushi, sashimi, teriyaki | |

UDON DONBURI & CHIRASHI

Served with Miso Soup



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| 40 | DONBURI TUNA** | 28.00 |
| | Raw tuna on a bed of sushi rice | |
| 41 | SALMON OYAKODON** | 27.00 |
| | Raw salmon and ikura on a bed of sushi rice | |
| 42 | CHIRASHI** | 29.00 |
| | Assorted raw seafood on a bed of sushi rice with various toppings | |



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| 43 | UNA JU | 29.00 |
| | Smoked eel on a bed of sushi rice | |

** CONTAINS RAW FISH

UDON - 烏冬麵

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| 50 | UDON SEAFOOD | 18.00 |
| | Wheat noodle soup with seafood, seaweed and vegetables | |
| 51 | RAMEN SHOYU SEAFOOD | 18.00 |
| | Japanese wheat noodles served in a broth, soy sauce, egg, seaweed and vegetables | |
| 52 | RAMEN SHOYU | 17.00 |
| | Japanese wheat noodles served in a broth, soy sauce, pork, egg, seaweed and vegetables | |
| 53 | YASAI RAMEN | 16.00 |
| | Japanese wheat noodle soup with seaweed and vegetables | |
| 54 | PHO | 18.00 |
| | A Vietnamese soup dish consisting of broth, rice noodles, herbs, meatball and thinly sliced filet mignon | |

POKE BOWLS

Served with Miso Soup



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| 55 | SPICY HAWAIIAN AHI POKE** | 27.00 |
| | Ahi tuna poke, miso, fresh mango, avocado, red jalapeno, seaweed salad, furikake, crispy onion, sesame oil, white sushi rice | |
| 56 | SPICY JAPANESE HAMACHI** | 28.00 |
| | Yellow tail poke, miso, fresh mango, avocado, red jalapeno, seaweed salad, furikake, crispy onion, sesame oil, white sushi rice | |
| 57 | SALMON AVOCADO POKE BOWL** | 26.00 |
| | Salmon Poke, avocado, edamame, radish, pickled ginger, seaweed salad, crispy onion, furikake, sesame oil, white sushi rice | |
| 58 | EBI & KANIKAMA POKE | 25.00 |
| | Steamed shrimp & krab poke, avocado, edamame, radish, pickled ginger, seaweed salad, crispy onion, furikake, sesame oil, white sushi rice | |
| 59 | SPICY CONCH-TAKO POKE** | 26.00 |
| | Conch, octopus poke, miso, fresh mango, avocado, red jalapeno, seaweed salad, furikake, crispy onion, sesame oil, white sushi rice | |

NOTICE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have medical conditions.

HIRACHIRI

Served with zucchini, onions, broccoli, fried rice and noodles

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| 70 | VEGETABLES | 21.00 |
| 71 | SESAME CHICKEN (4 oz.) | 23.00 |
| 72 | SHRIMP (4 OZ.) | 26.00 |
| 73 | YAKI NIKU (4 oz.) | 28.00 |
| | Hot and spicy marinated filet mignon | |
| 74 | SALMON (4 oz.) | 25.00 |

THE BLUE COMBINATIONS

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| 75 | CHICKEN AND SHRIMP | 26.00 |
| 76 | SALMON AND SHRIMP | 29.00 |
| 77 | SHRIMP AND SCALLOP | 33.00 |
| 78 | FILET MIGNON AND SHRIMP | 32.00 |
| 79 | FILET MIGNON AND SCALLOP | 36.00 |
| 80 | FILET MIGNON AND LOBSTER | Market |
| 81 | ICHIBN LOBSTER | Market |
| | 2, 5 oz. Lobster tails | |

TAI TO KAN

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| 94 | CHICKEN FRIED RICE | 15.00 |
| 95 | SHRIMP FRIED RICE | 17.00 |
| 96 | CHICKEN LO MEIN NOODLES | 17.00 |
| 97 | YAKI-SOBA | 21.00 |
| | Egg noodles stir fried with pork and vegetable | |

DESSERTS

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| GREEN TEA CHEESE CAKE | 10.00 |
| MATCHA ICE CREAM | 8.00 |
| | Green tea flavor ice cream |
| TEMPURA ICE CREAM | 12.00 |
| | Vanilla ice cream ball rolled in our crunch coating, fried and topped with caramel |

TAI IGO TO GOZAI MATA (THANK YOU VERY MUCH)

Dishes are accompanied with our authentic sodium restricted soya sauce.
Allergy and religious diets will be respected at the chef's discretion.

All our dishes are made to order.
Please allow us the appropriate time to prepare dishes to your liking